

SMALL PLATES

Freshly Baked Bread *per person*

Olive Oil & Balsamic Vinegar,
Whipped Marmite Butter

[G,M,V]

6.5

Teriyaki Pork Belly Bites

Nigella Seeds, Coriander *[G,So]*

8

Sautée Iberico Chorizo *[Sd,S]*

7

Crispy Whitebait

Lemon Aioli *[E,F,So,Mu]*

8

Kalamata & Nocellara Mixed
Pitted Olives *[VE]*

5.5

Crab Arancini *[G,E,M,Cr,F,So]*

8

SALADS & PASTA

Classic Chicken Ceasar Salad

Bacon, Anchovies, Parmesan, Gem

[G,F,M,Mu]

10/19

Vegan Peruvian Superfood Salad

Quinoa, Avocado, Red Pepper,
Jalapeños, Crispy Chickpea,
Basil, Kale, Toasted Seeds *[C,So,VE]*

9/17

British Heirloom Tomato
& Burrata Salad

Basil, Crostini *[G,M]*

9/18

British Sweet Pea*
& Mint Mezzaluna

Petit Pois, Mint, Parmesan

[G,M]

11/25

Wild Mushroom, Spinach*
& Truffle Ravioli

Spinach, Sautéed Wild Mushrooms

[G,M]

11/25

Seafood Linguini

Prawns, Mussels, Squid, Dill, Lemon

[G,Cr,F,E,Sd,M,Mo,So]

18

HIDCOTE

BRASSERIE AND GRILL

FROM THE LAND

Truffle Stuffed Cotswold
Chicken Breast

Fresh Autumn Truffle & Parmesan
Gnocchi, Girolles, Vin Jaune Sauce

[G,E,M,SD,So,C]

28

Asian Spiced Duck Breast

Dauphinoise Potatoes,
Sautéed Beetroot,
Pickled English Cherry

[So,SD,M,C]

28

24 Hour Slow & Low Smoked
& Braised Local Short Rib

Beef Fat Mash Potato, Hispi Cabbage,
Bourguignon Sauce

[C,M,SD,So]

34

FROM THE GRILLE

All steaks served with Watercress, Roasted Vine Tomatoes, Onion Ring, Garlic Butter
[M,So]

8oz Sirloin

35

6oz Fillet

43

10oz Ribeye

40

8oz Beef Burger

Streaky Bacon, Monterey Jack Cheese, Fries *[G,M,So,Mu]*

22

ADD A SAUCE

All 3.50

Green Peppercorn Sauce *[M,C,Sd]*

Cotswold Blue Cheese *[M,Sd]*

Red Wine Jus *[Sd,C]*

Bearnaise *[E,M]*

SIDE DISHES

All 4

Pierre Koffman Fries *[So]*

Triple Cooked Chips *[So]*

Onion Rings *[So]*

Buttered New Potatoes *[M]*

Collard Greens *[M]*

House Salad *[E,M,Sd]*

ALLERGENS
G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard,
L-Lupin, SD-Sulphur Dioxide [V] Vegetarian [VE] Vegan [GF*i*] Gluten Free Ingredients [*] Can be made Vegetarian

STARTERS

Cotswold Chicken & Foie Gras Terrine

Spiced Plum & Apple Chutney,
Crostini *[GF*i*,So,Sd,C,M]*

13

Orkney Hand Dived Scallop
Thermidor

Pancetta, Chive, Shallots *[G,Mo,Sd,So,M,E]*

8 each

Baked Potato Risotto*

Cep Mushroom, Pesto, Potato Crisp,
Poached Egg *[M,C,E]*

12

Glazed Baron Bigod

Truffled Honey, Candied Walnuts,
Figs, Olives, Crostini, Apple Crisp,
Quince Jelly *[GF*i*,N,M]*

12

Maple & Fennel Cured Salmon

Chive, Sour Cream, Caviar, Blinis *[F,Sd]*

14

Soup of the Day

Fresh Artisan Bread

[Ask your server for Allergens]

9

FROM THE SEA

Newlyn Battered Cod

Triple Cooked Chips, Tartar Sauce,
Crushed Peas *[GF*i*,F,Mu,M,E,So]*

20

Cornish Lemon Sole

Buttered New Potatoes, Tenderstem
Broccoli, Caper Beurré Noisette

[M,So,F]

32

½ kg or 1kg of St Austell
Moules Marinère

Frites, Sourdough

[G,Sd,Mo,So,M]

18/34

Pan Fried Stone Bass

Gnocchi, Sea Herbs,
Buttermilk Caviar Sauce

[G,M,F,E]

30

Dressed Cromer Crab

Lemon Mayonnaise, Pierre Koffman
Fries, House Salad, Bloomer Bread

*[GF*i*,Cr,So,E]*

30

— H I D C O T E —
B R A S S E R I E A N D G R I L L